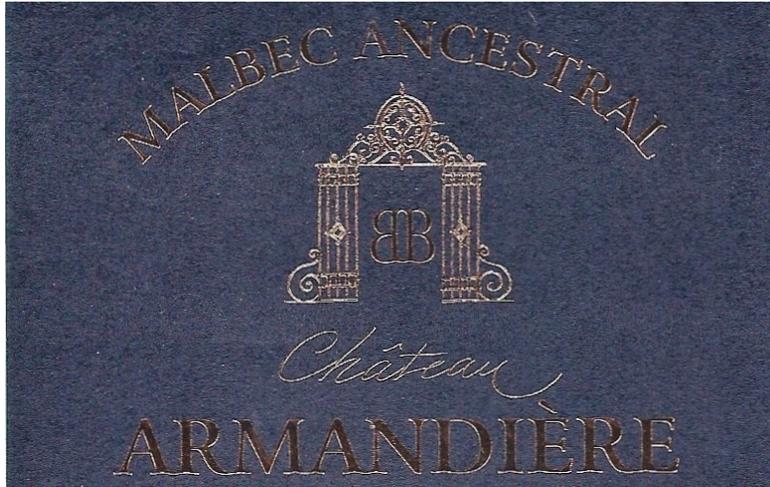


# CHÂTEAU ARMANDIÈRE

## CAHORS « MALBEC ANCESTRAL »



Château Armandière is owned by fourth-generation vigneron Bernard Bouyssou. His 25 hectares of vines near the village of Parnac, the historic center of the Cahors appellation, are planted on the 4 terraces along the winding Lot River. He uses a combination of modern techniques and traditional sensibility - stainless steel tanks, barriques and large foudres for vinification and élevage - to make a range of wines of different character. The wines of Château Armandière are rich and powerful yet supple, enjoyable with a wide

variety of foods, from simple chicken or beef on the grill to heartier soups and stews, roasts and game with sauces made with mushrooms and truffles.. The grapes are grown in the sandy clay soil of the first terrace along the Lot.

<b>Region:</b>	Southwest
<b>Appellation:</b>	Cahors
<b>Owner:</b>	Bernard Bouyssou
<b>Established:</b>	1997
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Sand
<b>Vineyard:</b>	5 ha
<b>Grape Varieties:</b>	100% Malbec
<b>Avg Age of Vines:</b>	45 years
<b>Yield/Hectare</b>	45 hl/ha
<b>Avg Production:</b>	15,000 bottles

**Vinification and Élevage:** After harvest grapes go through a long cool maceration. The long cuvaison and fermentation take place in tank. Afterwards the wine is aged 3 months in oak barrels.

**Tasting Notes:** With its shiny color, this wine has a generous fresh nose with ripe red and black fruit aromas. In the mouth, tannins reveal a smooth texture with notes of spices, blackberries and cherries. Intense and well balanced.

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